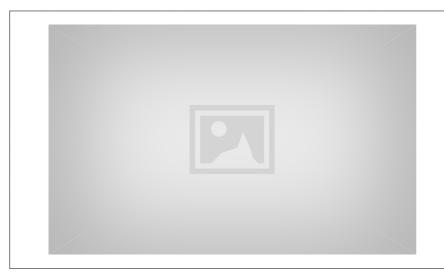


MAESTRI DITALIA 27032 - **Serrano**



Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised. Slow-cured for at least 12 months in the Catalonia region of Spain, using only natural products: pork ham and Mediterranean Sea salt.



* Benefits

Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Catalua region (Spain), using only natural products: pork ham and Mediterranean Sea salt. After the curing process, the bone and rind are removed. The hams are molded and packed under vacuum before exporting them to US.

The Jamon Serrano is sliced and packed in our USDA inspected facility. It is packaged in MAP trays.

Ingredients	▲ Allergens
Pork ham, sea salt	Free From: Second Continuous C

Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving

Calories	60
%	Daily Value*
Total Fat 3 g	4%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 21 mg	21%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 9 g	_
With the Dr. O. or or or	00/
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%
* The % Deily Value (DV) telle you have m	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Keep Refrigerated---UNIT UPC: 856726007034

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

Ready to Eat



Brand	Manufacturer
MAESTRI DITALIA	Maestri D Italia Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
856726007034	JSS001	27032	10856726007031		10/3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.89 lb	1.87 lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
5.7 in	9.65 in	6 in	0.19 ft3	28x10	109 days	35 °F / 37 °F





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Nutrition Analysis - By Measure

Calories	60	Total Fat	3 g	Sodium	21 mg
Protein	9	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates•••	0 g	Saturated Fat	2 g	Iron	0 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images		

